

IN THE CLAIMS:

The text of all pending claims, (including withdrawn claims) is set forth below. Cancelled and not entered claims are indicated with claim number and status only. The claims as listed below show added text with underlining and deleted text with ~~striketrough~~. The status of each claim is indicated with one of (original), (currently amended), (cancelled), (withdrawn), (new), (previously presented), or (not entered).

Please AMEND claims 1 and 25 in accordance with the following:

1. (Currently Amended) A cooking method using a vacuum cooking apparatus, comprising:  
decreasing a temperature of a cooking cavity by creating a vacuum state in the cooking cavity for a first predetermined period in response to a cold storage signal, thus performing a cold storage mode to store food at a predetermined temperature; ~~and~~  
terminating the cold storage mode after the predetermined period has elapsed, and performing a cooking mode by heating the food; and  
determining whether cooked food is present in a cooking cavity after the cooking mode has been completed and a second predetermined period has elapsed, wherein  
the cold storage mode is implemented so that a vacuum level of the cooking cavity is adjusted to control the temperature of the cooking cavity in the cold storage mode.
2. (Cancelled)
3. (Original) The cooking method according to claim 1, further comprising:  
performing a thawing mode to thaw food before performing the cooking mode, when the food stored at the predetermined temperature is frozen.
4. (Original) The cooking method according to claim 1, wherein: the vacuum state is implemented by a vacuum unit connected to the cooking cavity.
5. (Original) The cooking method according to claim 1, wherein: the heating is performed using microwaves.
6. (Original) A cooking method using a vacuum cooking apparatus, comprising:  
determining whether cooked food is present in a cooking cavity after a cooking mode has

been completed and a first predetermined period has elapsed; and

decreasing a temperature of the cooking cavity by creating a vacuum state in the cooking cavity when the cooked food is present in the cooking cavity after the predetermined period has elapsed, thus performing a cold storage mode to store the cooked food at a predetermined temperature.

7. (Original) The cooking method according to claim 6, wherein:

when the cold storage mode is implemented, a vacuum level of the cooking cavity is adjusted to control the temperature of the cooking cavity.

8. (Original) The cooking method according to claim 6, further comprising:

prior to performing the cold storage mode, performing a warming mode after the cooking mode has been completed.

9. (Original) The cooking method according to claim 8, wherein:

the warming mode is performed when the cooked food is present in the cooking cavity after the cooking mode has been completed and a second predetermined period has elapsed.

10. (Original) The cooking method according to claim 6, wherein: the vacuum state is implemented by a vacuum unit connected to the cooking cavity.

11. (Previously Presented) A cooking method using a vacuum cooking apparatus, comprising:

decreasing a temperature of a cooking cavity by creating a vacuum state in the cooking cavity for a first predetermined period in response to a cold storage signal, thus performing a first cold storage mode to store food at a first predetermined temperature;

performing a cooking mode by heating the food after the first predetermined period has elapsed;

determining whether cooked food is present in the cooking cavity after the cooking mode has been completed and a second predetermined period has elapsed; and

decreasing the temperature of the cooking cavity by creating the vacuum state in the cooking cavity when the cooked food is present in the cooking cavity after the cooking mode has been completed and a second predetermined period has elapsed, thus performing a second cold storage mode to store the cooked food at a second predetermined temperature.

12. (Original) The cooking method according to claim 11, further comprising:  
performing a thawing mode to thaw food when the food stored at the first predetermined temperature is frozen, before the cooking mode is performed.
13. (Original) The cooking method according to claim 11, wherein:  
when the first and second cold storage modes are implemented, a vacuum level of the cooking cavity is adjusted to control the temperature of the cooking cavity.
14. (Original) The cooking method according to claim 11, further comprising:  
performing a warming mode before the second cold storage mode is performed, after the cooking mode has been completed.
15. (Original) The cooking method according to claim 14, wherein:  
the warming mode is performed when the cooked food is present in the cooking cavity after the cooking mode has been completed and a third predetermined period has elapsed.
16. (Original) The cooking method according to claim 11, wherein: the vacuum state is implemented by a vacuum unit connected to the cooking cavity.
17. (Original) The cooking method according to claim 11, wherein: the heating is performed using microwaves.
18. (Previously Presented) A vacuum cooking apparatus, comprising:  
a cooking cavity to cook food;  
a heating unit to heat the food;  
a vacuum unit to create a vacuum state in the cooking cavity;  
a sensor to determine whether there is food in the cooking cavity; and  
a control unit to perform a cooking mode by controlling the heating unit, and perform a cold storage mode by controlling the vacuum unit.
19. (Original) The vacuum cooking apparatus according to claim 18, wherein: the vacuum unit is a vacuum pump to discharge air from the cooking cavity.
20. (Original) The vacuum cooking apparatus according to claim 18, wherein: a heating unit is a magnetron to supply microwaves into the cooking cavity.

21. (Original) The vacuum cooking apparatus according to claim 18, further comprising:

a moisture supply container, to supply moisture to the cooking cavity.

22. (Cancelled)

23. (Original) The vacuum cooking apparatus according to claim 18, wherein:  
during the cold storage mode, the vacuum unit is operated periodically to maintain a temperature of the cooking cavity.

24. (Original) The vacuum cooking apparatus according to claim 18, wherein: the control unit additionally performs a thawing mode, during which  
the vacuum unit reduces the pressure of the cooking cavity, to reduce a temperature of the cooking cavity; and  
the heating unit applies microwaves to frozen food.

25. (Currently Amended) A~~The~~ vacuum cooking apparatus according to claim 26,  
further comprising:

~~a body with a cooking cavity;~~

~~a microwave heating source to selectively supply heat to the cooking cavity;~~

~~a vacuum pump, to selectively adjust a pressure and temperature of the cooking cavity  
for a plurality of operational modes; and~~

a moisture supply container, removably installed in the cooking cavity, to selectively supply moisture to the cooking cavity during cooking, and decrease a temperature of the cooking cavity during a cold storage mode.

26. (Previously Presented) A vacuum cooking apparatus, comprising:  
a body with a cooking cavity;  
a microwave heating source to selectively supply heat to the cooking cavity;  
a vacuum pump, to selectively adjust a pressure and temperature of the cooking cavity  
for a plurality of operational modes; and  
a sensor to determine whether there is food in the cooking cavity; and  
a control unit automatically using data from the sensor to decide whether to perform a given operational mode.